Grilled Cheese Bacon Bites with Tomato Jam

From a cooking class with Megan Barnett, a private chef, 9/2011



4 slices thick-sliced bacon, Black Forest (Whole Foods) or your bacon of choice, chopped and fried until crisp

1/2 pound extra sharp white cheddar cheese

1/2 pound extra sharp yellow cheddar cheese

1/2 cup roasted red peppers (jarred), drained, chopped

1/4 cup green onion, minced

2/3 cup mayonnaise

1 teaspoon Worcestershire sauce

2 teaspoons Italian parsley, chopped

1/2 teaspoon cayenne pepper

1/2 teaspoon freshly ground black pepper

2 whole baguette, sliced into 1/2 inch thick rounds

TOMATO JAM:

28 ounces canned tomatoes, San Marzano plum tomatoes, including juice

1/4 cup brown sugar

2 teaspoons cider vinegar

1 pinch red pepper flakes

Salt to taste

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 25

If you have fresh Roma tomatoes, use them, peeled, seeded and diced. You may also use regular onion instead of green onion if preferred, but soak the onion in water for 20 minutes before using.

1. TOMATO JAM: If using canned tomatoes, place them in a bowl and break them up with your fingers, lightly crushing them.
2. In a small saucepan combine the tomatoes, sugar, red pepper flakes, vinegar and a generous pinch of salt. Bring the tomatoes to a boil, reduce heat to low and simmer, stirring occasionally, until tomatoes are reduced by half, about 20 minutes. Cool to room temp and refrigerate until ready to use. Can be made up to 3 days in advance.
3. CHEESE BACON BITES: Preheat broiler.
4. Combine all the ingredients (except baguette) in a bowl and stir until smooth. You may also mix it in a food processor, pulsing just until chopped.
5. Spread each bread round with a generous spoonful of cheese, covering surface of the bread, right to the edges. Place the cheese breads on a sheet pan and broil until bubbly and hot. Serve cheese bites on a platter and top each with a small dollop of tomato jam. Cheese mixture will keep up to 5 days.

Per Serving (excluding unknown items): 166 Calories; 7g Fat (38.0% calories from fat); 4g Protein; 22g Carbohydrate; 2g Dietary Fiber; 4mg Cholesterol; 337mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1 Fat; 0 Other Carbohydrates.